



# *Food Made Good Standard* **Report** *2024*

Prepared for  
**King's College  
London**

Published on  
05/09/2024

Valid until  
05/09/2026

# Certified



The Sustainable Restaurant Association  
is delighted to confirm that

**King's College London**

has achieved

**3 STARS** on the

**FOOD MADE GOOD STANDARD**

**5<sup>th</sup> September 2024**

A handwritten signature in black ink, reading 'Juliane Caillouette Noble'.

**Juliane Caillouette Noble**

Managing Director

The Sustainable Restaurant Association

For more information about the  
Food Made Good Standard, visit  
**[www.thesra.org](http://www.thesra.org)**



*Your Food Made Good Standard*

**94%**

Awarded to

**King's College London**



## **Congratulations on achieving 3 stars in the Food Made Good Standard.**

Congratulations on obtaining a three-star score on your Food Made Good evaluation. This result is a testament to the great work you're doing across your business for people and the planet, and something you should be very proud of. We hope that your score and report will also serve as an encouragement to keep working to make a positive impact. Throughout your report, we have highlighted actions you can take to go even further on your sustainability journey. King's College London scored very highly throughout the assessment, which reflects the extensive work you have undertaken to use your sourcing to drive change, as well as your efforts to improve your social and environmental impact. While there were several highlights, we were particularly impressed by your approach to menu design and numerous sustainable sourcing commitments.

### **SOURCING**

PILLAR SCORE

**88%**

### **SOCIETY**

PILLAR SCORE

**98%**

### **ENVIRONMENT**

PILLAR SCORE

**98%**

Proudly issued by



*Raymond Blanc OBE*

**Raymond Blanc OBE**  
President

*Juliane Caillouette Noble*

**Juliane Caillouette Noble**  
Managing Director



# SOURCING

## Key takeaways

PILLAR SCORE

# 88%

At King's College London, it is clear that significant steps are being taken to source high-quality, sustainable ingredients and ensuring that you work with suppliers that share your values. You scored very well throughout this section, particularly when it came to serving More Plants & Better Meat and Sourcing Seafood Sustainably. To go further in this pillar, improve the traceability of your ingredients and take steps to manage the social & environmental impact of your high-risk commodities, for example by working towards only buying high-risk ingredients that are third-party certified, or diving deeper into the issue of living wages & living incomes.

## Impact Areas



### Celebrate Provenance

# 86%

Focusing on where your ingredients come from and how you work with your suppliers and your supply chain.



### Support Farmers and Fishers

# 88%

Looking at your terms of trade and how you support farmers, fishers and their communities.



### More Plants, Better Meat

# 89%

Looking at your efforts to promote the consumption of diverse plant-based foods and higher welfare animal products.



### Source Seafood Sustainably

# 89%

Ensuring that the seafood you source is caught or farmed in manner that protects marine and freshwater ecosystems and seafood stocks.

## How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to **[standard.foodmadegood.org](https://standard.foodmadegood.org)** for more information.





# SOURCING

## Action Plan



### **Celebrate Provenance**

- Update your procurement policy to include deforestation (as a priority), land use change and soil health
- Establish traceability for your apples and coriander to the level of producer organisation / cooperative, or farm level if this is possible. Once you have established traceability for your top 5 ingredients, turn your attention to your next biggest ingredient purchases (eg 6-10). Aim to establish at least the country of origin for each, and ideally the producer organisation or even origin farm if you can.



### **Support Farmers and Fishers**

- Carry out a risk/impact assessment of the high-risk products you buy and ensure this is kept up to date
- Work towards only buying high-risk products that are certified to a third-party sustainability standard
- Take further action to support development in the farming and/or fishing communities you source from, including investing in social or environmental impact projects and contributing to a living income or living wage. Please note, living wages and living incomes are very rare in agricultural supply chains, above all in the Global South. A living wage or living income are not the same as a minimum wage, and often a national minimum wage is the lower of these. It's great that your sourcing policy includes a requirement that your suppliers "Ensure at least statutory minimum wages (or if none, a realistic living wage) are paid". You could strengthen this by asking that your suppliers pay a realistic living wage, and at the very least statutory minimum wages (where this minimum exists). For ingredients produced by small-holder farmers / fishers rather than salaried workers, consider expanding your sourcing policy to ask your suppliers to ensure that the prices they pay contribute to a living income or at least to covering the cost of production. Another possibility is to prioritise buying products that are certified to a fair trade standard (e.g. FairTrade, Fair For Life, Small Producers Symbol), particularly if the price of the product in question is aligned with a living income or living wage reference price (like the Fairtrade living income price for cocoa). Café Direct supports its farmers to earn a living income; can your other suppliers? Please see the Global Living Wage Coalition and Living Income Community of Practice's websites for more information.



### **More Plants, Better Meat**

- Take further steps to serve better poultry & pork by using unconventional cuts of meat or meat from heritage breeds in your recipes
- Buy eggs that are certified to the highest standards of animal welfare and environmental management, such as organic free range eggs.



### **Source Seafood Sustainably**

- Serve seafood that might otherwise be wasted, such as fish from legal by-catch or fish bones, skin and heads (for example in stocks & sauces)
- Serve seaweed that has been farmed to a sustainable standard, such as the ASC-MSC Sustainable Seaweed Standard



# SOCIETY

## *Key takeaways*

PILLAR SCORE

# 98%

King's College London's scored very highly across the Society pillar, reflecting your efforts to create a diverse and welcoming place to work, to ensure your menus are healthy and nutritionally balanced (as well as tasty) and to support your local community through outreach activities. Highlights included your work around healthy menu design, diversifying your recruitment and providing employment opportunities to young people from different backgrounds and the time & support given to staff to volunteer.

## *Impact Areas*



**Treat Staff Fairly**

# 98%

Ensuring good working conditions, promoting staff wellbeing and creating inclusive workplaces.



**Feed People Well**

# 100%

Promoting healthy eating and responsible drinking.



**Support The Community**

# 95%

Looking at the ways you work to create a flourishing local community, from donations and skill sharing to volunteering.

## *How to improve your impact...*

You can see all your recommended actions in your online dashboard. Log in to **[standard.foodmadegood.org](https://standard.foodmadegood.org)** for more information.



# SOCIETY

## Action Plan



### Treat Staff Fairly

- Offer staff environmental management training, such as waste, energy or water management
- Consider offering the majority of full-time staff three or more consecutive days off in every seven-day period
- Take further action to ensure your staff's physical and mental wellbeing, such as providing staff healthcare coverage beyond statutory minimums, offering access to addiction treatment support & resources and running team building activities at least once a year



### Feed People Well

- Significantly reduce the use of highly processed ingredients in your recipes



### Support The Community

- Have non kitchen staff share their professional skills with those in need, in addition to your kitchen staff
- Source ingredients or products from female- or minority-owned or run businesses



# ENVIRONMENT

## Key takeaways

PILLAR SCORE

98%

King's College London makes a great effort to manage its environmental impact, as demonstrated by your high score in this area. These efforts are also evident in your strategy to reduce your carbon emissions and the work undertaken to tackle waste, particularly your efforts to cut down on single-use items. To go further in this pillar, we recommend King's College London take further action to conserve water resources in your supply chain and in your local community.

## Impact Areas



**Reduce Your Footprint**

98%

Encouraging you to reduce your environmental footprint - from greenhouse gas emissions to energy use, water use and pollution - and so minimise damage to the environment and to human health.



**Waste No Food**

96%

Focusing on what you're doing to fight food waste, through reducing, reusing, redistributing and recycling.



**Reduce, Reuse, Recycle**

99%

Looking at what you're doing to reduce, reuse and recycle non-organic waste.

## How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to **[standard.foodmadegood.org](https://standard.foodmadegood.org)** for more information.





# ENVIRONMENT

## Action Plan



### Reduce Your Footprint

- King's carbon strategy rightly prioritises reduction over carbon removal. We also recognise that the university is working on a strategy around carbon removal and has already consulted the King's community on this issue (which showed that the community wants to prioritise high-quality offsetting schemes). Options to consider include supporting efforts to remove carbon and protect carbon sinks by buying verified carbon credits through a recognised provider that align with the Oxford Principles on offsetting, directly investing in projects that meet robust scientific criteria and enabling your diners to contribute towards financing carbon removal projects.
- Take action to help conserve water resources in your supply chain and/or in your local community by carrying out a supply chain water risk mapping, setting targets in line with national or international commitments to protect water resources, working to source your ingredients from areas with sustainable water management and reporting annually on progress against your activities to conserve water.



### Waste No Food

- Consider investing in digital technology to measure and analyse your food waste. There are a lot of potential solutions providers out there, such as Winnow or Orbisk - have a look online at which might best suit your set up at King's.
- Partner with local businesses and other members of the community on collective initiatives to recycle food waste, for example as compost or bioenergy



### Reduce, Reuse, Recycle

- Eliminate the use of food packaging, drinks containers and/or other single-use consumables you provide to diners, for on or off-site dining. For example, rather than offering free, compostable takeaway containers, encourage diners to bring their own containers or set up a return scheme with reusable, returnable containers.



# METHODOLOGY

The Food Made Good Standard measures the sustainability of your business by assessing your performance against the 10 key impact areas of the Food Made Good Sustainability Framework. Taking the Standard allows you to measure your performance, showcase areas where you excel and discover where more work is needed.

During the assessment, we look at the standards and processes you have in place, the actions you're taking to improve your impact and also how you're using your influence to share good practice and mobilise your staff, suppliers, and customers to act. The aim throughout is to reward action over intention.

## HOW YOUR FINAL SCORE IS CALCULATED

Your overall score is expressed as a percentage, with each of the ten impact areas of the Food Made Good framework making up 10% of this total score. This means that the three pillars are scored as follows:

<i>Sourcing:</i>	40%
<i>Society:</i>	30%
<i>Environment:</i>	30%

Like your overall score, your score for each impact area is expressed as a percentage. Your total score will be calculated as an average of your scores across the 10 impact areas.

## REWARDING PERFORMANCE WITH STARS

If you score over 50% on the Standard, you become a Food Made Good business, putting you among the leaders in the hospitality industry. Becoming Food Made Good business is a huge achievement. Through our star system, we also reward those businesses that are going even further. These are awarded as follows:



**50-59%**



**60-69%**



**70-100%**

We will provide you with a logo with your star rating to help you communicate about your results. This can be downloaded from the "Your FMG Standard" section on the Food Made Good platform.